

◆:~ COCKTAILS ~:◆

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin &amp; hibiscus, topped with Champagne</i>	
<b>Plum Tree</b> <i>coupe</i>	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry &amp; whiskey barrel bitters</i>	
<b>Surrey Passion</b> <i>coupe</i>	10.25
<i>Fresh passion fruit shaken with vanilla-infused Wyborowa vodka, finished with flaming overproof rum in a passion fruit shell</i>	
<b>Rhubarb &amp; Raspberry Crumble</b> <i>hi-ball</i>	8.50
<i>Slingsby rhubarb gin, Chambord, lemon juice &amp; Fever-Tree ginger beer</i>	

G&Ts

<b>Ivy Special G&amp;T</b>	8.75
<i>Beefeater gin, lavender, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	
<b>Orchard G&amp;T</b>	9.50
<i>Chase Seville orange gin, RinQuinQuin à la Pêche &amp; Creole bitters with Fever-Tree Mediterranean tonic</i>	
<b>Elderflower &amp; Juniper G&amp;T</b>	9.50
<i>Plymouth gin, Fever-Tree elderflower tonic seved over ice with St Germain spritz and lemon twist</i>	
<b>Jasmine &amp; Peppermint</b>	11.75
<i>Monkey 47 gin, Fever-Tree aromatic tonic seved over Chartreuse-washed ice, finished with a peppermint mist &amp; jasmine pearls</i>	

<b>Silent Sling</b> <i>hi-ball</i>	9.75
<i>A classic "Raffles" Singapore Sling made with the fantastic local gin, Silent Pool. With Cherry Heering, Benedictine, bitters, lime, pineapple and grenadine</i>	
<b>Monkey Sour</b> <i>coupe</i>	10.50
<i>Monkey 47 gin, grapefruit juice, lemon juice, grenadine, egg white</i>	
<b>Cobham Cooler</b> <i>hi-ball</i>	9.00
<i>Koko Kanu coconut rum, cranberry juice and fresh strawberry, raspberry and blackberry served cool &amp; long</i>	
<b>Salted Caramel Espresso Martini</b> <i>coupe</i>	8.00
<i>A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso &amp; sweetened with salted caramel syrup</i>	

◆:~ SOFT DRINKS ~:◆

<b>Coca-Cola, Diet Coke, Coke Zero</b>	2.95
<b>Fever-Tree soft drinks</b> <i>range of tonics,</i>	2.95
<i>Madagascan cola, ginger beer, ginger ale, lemonade</i>	
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

## COOLERS

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Mixed Berry Smoothie</b>	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk &amp; lime</i>	
<b>Beet It</b>	4.50
<i>Beetroot, apple, lemon &amp; ginger</i>	
<b>Rosemary Lemonade</b>	3.50
<i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Seedlip Garden &amp; Tonic</b>	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber and sugar snap peas</i>	

## BEERS & CIDER

<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
<b>Paolozzi Helles Lager</b>	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full &amp; beautifully balanced flavour</i>	
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b>	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	5.00
<i>Thirst quenching, fruity, dry &amp; sparkling</i>	
<b>BrewDog Nanny State</b>	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

## SMALL BITES

<b>Spiced green olives</b>	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
<b>Truffle arancini</b>	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
<b>Salted smoked almonds</b>	3.25
<i>Hickory smoked and lightly spiced</i>	
<b>Salt-crusted sourdough bread</b>	3.95
<i>With salted butter</i>	
<b>Zucchini fritti</b>	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.  
Champagne and Traditional method 125ml.

Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

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We cannot guarantee the total absence of allergens in our dishes.

◆:~————— **SPARKLING** ————— 125ml ~:◆

<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	<b>6.50</b>
<b>The Ivy Collection Champagne</b> <i>Champagne, France</i>	<b>9.75</b>
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	<b>13.75</b>
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	<b>15.95</b>

◆:~————— **WHITE** ————— 175ml ~:◆

<b>Grenache Blanc, Lierre, Languedoc, France</b>	<b>5.50</b>
<b>Pinot Grigio, Riff, Alto Adige, Italy</b>	<b>6.75</b>
<b>Soave Classico, Suavia, Veneto, Italy</b>	<b>8.50</b>
<b>Chardonnay, Journey's End, Cape 34</b> <i>Stellenbosch, South Africa</i>	<b>9.25</b>
<b>Sauvignon Blanc, Craggy Range</b> <i>Rapaura Road, Marlborough, New Zealand</i>	<b>9.75</b>
<b>Chablis, La Chablisienne, La Finage, Burgundy, France</b>	<b>11.50</b>

◆:~————— **ROSÉ** ————— 175ml ~:◆

<b>Grenache Rosé, Lierre, Languedoc, France</b>	<b>5.50</b>
<b>Grand Imperial Rosé, Provence, France</b>	<b>11.50</b>

◆:~————— **RED** ————— 175ml ~:◆

<b>Grenache Rouge, Lierre, Languedoc, France</b>	<b>5.50</b>
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	<b>7.75</b>
<b>Cotes du Rhone, Alain Jaume, Haut de Brun,</b> <i>Rhone, France</i>	<b>8.50</b>
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	<b>9.75</b>
<b>Chateau d'Arche, Graves, Bordeaux, France</b>	<b>12.00</b>
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	<b>16.00</b>

◆:~————— **SWEET & FORTIFIED** — 100ml ~:◆

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	<b>6.75</b>
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	<b>7.25</b>
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	<b>8.00</b>
<b>Sauternes, Perle d'Arche, Bordeaux, France</b>	<b>8.50</b>
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	<b>16.00</b>

◆:~————— **COGNAC** ————— ~:◆

<b>Courvoisier VSOP</b>	<b>9.50</b>
<b>Ordonneau Borderies Tres Vieille Reserve</b>	<b>15.75</b>
<b>Leyrat XO Vieille Reserve</b>	<b>22.50</b>
<b>Martell Cordon Bleu</b>	<b>24.00</b>
<b>Courvoisier XO</b>	<b>26.00</b>
<b>Ragnaud-Sabourin No. 35 Fontvieille</b>	<b>30.00</b>

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◆:~	ARMAGNAC	~:◆
	Clos Martin VSOP 8 year Folle Blanche	9.25
◆:~	CALVADOS	~:◆
	Dupont VSOP pays d'Auge	10.50
	Camut 6 year pays d'Auge	12.50
	Camut 12 year pays d'Auge	18.00
◆:~	BLENDED SCOTCH	~:◆
	Chivas Regal 12yr	8.00
	Johnnie Walker Black Label	8.00
	Naked Grouse	8.00
	Chivas 18yr	12.50
◆:~	SINGLE MALT SCOTCH	~:◆
	Bowmore 12yr, <i>Islay</i>	9.50
	Highland Park 12yr, <i>Island</i>	11.00
	Auchentoshan 3 Wood, <i>Lowland</i>	11.00
	Macallan Double Cask 12yr, <i>Speyside</i>	16.00
	Oban 14yr, <i>Highland</i>	12.00
	Laphroaig 10yr, <i>Islay</i>	12.50
	Lagavulin 16yr, <i>Islay</i>	13.50
	Macallan Triple Cask 12yr, <i>Speyside</i>	18.50
	Glenmorangie Signet, <i>Highland</i>	26.00
	Glenfiddich 21yr, <i>Speyside</i>	30.00
◆:~	WORLD WHISKEY	~:◆
	Lot 40 Canadian Rye, <i>Canada</i>	9.00
	Maker's Mark Bourbon, <i>USA</i>	8.00
	Canadian Club, <i>Canada</i>	8.00
	Jameson, <i>Ireland</i>	8.00
	Redbreast 12yr, <i>Ireland</i>	9.75
◆:~	TEA	~:◆
	Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
	Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
	Ceylon, Earl Grey, Darjeeling	3.75
	Sencha, Jasmine pearls	4.50
	Fresh mint, Camomile, Peppermint, Verbena	3.50
	Rosebud, Oolong	5.75
◆:~	COFFEE	~:◆
	Pot of coffee and cream	3.75
	Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
	Hot chocolate <i>milk / mint / white</i>	4.25
	Vanilla shakerato	4.00
	<i>Espresso shaken with ice, served in a martini glass</i>	
	Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50